

## Garlic Butter with a Twist for Grilled & Broiled Meats

### Ingredients:

(Prepare butter at least a day in advance)

- $\frac{1}{2}$  pound butter, softened to room temp
- 8-10 cloves Black Sheep Italian Style Pickled garlic, very finely minced  
For a little more "attitude" use our Jalapeño  
or (careful!!!) Habanero garlic
- \$\frac{1}{4}\$ cup chopped parsley
- \$\frac{1}{4}\$ tsp white pepper

### Method:

- Blend all ingredients in a bowl
- Store in Fridge in sealed container until needed
- Grill or broil meat to desired doneness
- Slather with generous amount of butter blend and serve

This will keep well for several weeks.

Perfect with chicken, fish, pork and beef

This also is great for sautéing omelets (lower heat)  
and for topping broiling meats, and grilled meats